

Siamo Qui

"we are here!"

February 2011

italianamerican.com

Issue 450

Toast To Our Children's Program

By Linda Dillon

Italian American Heritage Foundation

Our second *Toast To Our Children's Program* fundraiser was a success: the food was delicious, the wines were delightful, and the music was entertaining. We were all gathered on this happy occasion to help



raise money for a very worthy cause ~ our Children's Italian Summer Program.

As you may recall from the August 2010 issue of *Siamo Qui*, children who attend our Children's Italian Summer Program not only learn the Italian language, they learn about our Italian culture and heritage. Our program is unique to both the Capital District and New York State. As our children blend in today's multi-cultural society, it is so important to have a program like



this to reinforce our heritage and ensure our culture and traditions remain alive and vibrant.

The success of any evening like this is the result of so many contributions. The attendees were very generous and engaged in the evening's activities. Chef Ryan Huneau did a wonderful job with the food preparation. The Mallozzi wait staff was, as always, gracious and efficient.



Our business sponsors for the evening (Hoosick Street Wine Cellar, The Mallozzi Group, Morgan Linen, Roman Jewels, and Capital Cities

Imported Cars) were all very generous. Many local businesses donated raffle items: Hannaford, Central Steak, the Barnsider, T.G.I. Friday's, Caruso's Custom Clothier, Jean Paul Hair Salons, Pedé & Sons, Guidarelli's Wine and Liquor, Standard Restaurant, Price



Continued on pg 10

PRESIDENT'S MESSAGE



Hello Everyone,

We are off to great start in 2011 with a number of projects ready to launch any day now.

Within the next few months the IACC will unveil its own website. This will give us some much needed exposure and enable us to showcase the numerous events and activities at the club. There will be a photo gallery, calendar, videos, club history, online application, facilities layout and more.

I'm sure everyone has seen the cluttered table near the elevator with copies of Siamo Qui and other materials. Well that will be replaced by a media center. This a joint project with the Mallozzi Group. We will be installing a flat screen TV that will highlight all the events at the Community Center. The flat screen TV will be mounted on the wall and will have an area for Siamo Qui and other materials for visitors to take.

It's been on the wish list for years...Its time has come. The second floor membership area renovation is set to begin. We will be looking at the entire second floor with the exception of the Mallozzi business offices. Our plan is to go from the IACC office to the card room. We will start with estimates and concepts to freshen up the membership area.

Shortly after Super Bowl Sunday, the Mallozzi Group plans on starting the bar renovation. This will include resurfacing of the existing bar, building a new back bar and adding more flat screen TVs.

Maybe the most important change is the addition of the IACC Men's Club. (I guess they read last month's article on the Women's League.) See page 10 for more details. That should get us started with some much needed changes.

G. George Urciuoli, President

February Calendar

Every Monday	Italian Grand Buffet
Every Wednesday	IACC Open Bowling 6:00 PM
February 2 & 7	Ballroom Dance Lessons 6 - 7 PM
February 6	Super Bowl Party 5 PM
February 12	Notte Toscana (A Night in Tuscany) 6:30 - 11 PM
February 15	Board Meeting 6:30 PM
February 20	Dinner and a Movie with Professor Giuseppe Faustini of Skidmore College
February 24	IAHFI Elementary & Intermediate
March 3, 10, 17, 24, 31	Italian Language Classes
April 7, 14, 21, 28	6:30 - 7:30 & 8 - 9 PM

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257 Washington Avenue Extension
Albany, New York 12205

*a place where family and friends can
meet, eat, play and
celebrate Italian heritage*

IACC Office

Linda Sciocchetti IACC Secretary
Monday - Friday 9:30 AM - 2:30 PM
518.456.IACC | FAX: 518.456.0338
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Please submit articles, suggestions, or comments to:
Rachel Cameron, Editor, rcamero@nycap.rr.com

The Italian Club Restaurant
will now be closed on Mondays
for lunch. They will be open for the Monday
Night Buffet and making it bigger and better!!

CARNEVALE!

OGNI SCHERZO VALE – *Anything Goes!*

How do Italians prepare for 40 days of self-inflicted deprivation and abstinence from traditional pleasures? By throwing themselves a huge dress up party that lasts for weeks, of course! Carnevale is celebrated throughout the Christian world between Epiphany on January 6 and Ash Wednesday (*I Ceneri*). This year *I Ceneri* will fall on March 9, heralding the beginning of the forty days of Lent (*Quaresima*).

This period has traditionally been dedicated to parties, parades, masquerade balls, music, and special food treats. All manner of tricks are played. Children throw confetti (*carrandolli*) at revelers. This gaiety culminates on Shrove Tuesday, better known as Fat Tuesday. Why all the merriment? Anyone having been in Northern Italy during the winter months would easily understand. Cold winds come down the slopes of the Alps or Apennine. Mist raises from the many waterways of the Veneto and the Padana plains and there is very little sunshine. This damp, misty, cold weather causes people to search for distractions.



What better way to do so than by throwing a party, better yet, weeks of parties!

Since as early as the 1200's, the custom of wearing masks and elaborate costumes has been attributed to decadent Venice. Especially in the waning years of world dominance, Venetians used the masks to hide all manner of improper behavior. They believed that anything that was done while the face was covered was permissible. In the 1700's, after the fall of the Serenissima and its excesses, it became obvious that one could be masked, be responsible, and still have fun. This was the beginning of the Carnivale (Mardi Gras) as we know it today. If you have had the pleasure of being in Venice during Carnivale season, you were probably left speechless by the beauty of the masks and the opulence of the costumes. There are many regional Carnivale celebrations in Italy and throughout the world, but none can match Venice for its elegance, beauty, and fairytale balls.

In the South, although the winter months did not lack for sun-



shine, the emphasis was always on the lack of food. People were faced with financial limitations of the family and those limitations imposed by the religious belief of deliberate abstinence as atonement for sins. Thus began the *Quaresima*. Therefore, what better way to splurge before the additional imposed abstinences? People would save for months, so that they could afford to have one last celebration, throw one last party, and indulge before the onset of the severity of Lent. With limited provisions, but with boundless imagination and resourcefulness, simple ingredients were transformed into special, hearty, wonderful dishes, meant to be shared. These dishes became the traditional Carnevale specialties. Not until Easter and the arrival of spring would food supplies once again start to be replenished.

Towns, provinces, and regions became famous for their unique dishes shared only during this festive period of merriment and indulgence. I would guess that Italy today is not only recognized for its varied and beautiful Carnevale celebrations in cities like Venice, Viareggio, and Acireale Sicily, but also for having created culinary delights that have become part of the essence of Carnevale. These unique dishes are as important as the music, parades, floats, costumes, masks of Carnevale.



What would this season of fun be without what started out as fast street treats for the revelers, the *Fritelle*? Simple, delicious fried pastries are called *cenci*, *chiacchiere*, *foglie*, *frappe*, *strufoli*, *cartedette* (in Puglia), *causone* (in Naples), or *cannoli* (in Sicily). No matter what each region calls these sweets, they are synonymous with Carnevale. For that last extravagant meal on Fat Tuesday, rich Lasagna di Carnevale, Tortelli, Vincegrassi, Pasticcio di Maccharoni, and Timbales are still enjoyed.



St. Patrick & St. Joseph's Mass and Brunch March 20, 2011



Doors open at 10:00 AM

Father Anthony Chiaramonte will celebrate Mass at 10:30 AM

Brunch will served after Mass

MENU

Assorted Danish & Muffins | Scrambled Eggs | Seasonal Fresh Fruit Royale | Bacon & Sausage
Baked Ziti | Cauliflower & Broccoli Fritters | Sausage & Peppers | Corned Beef & Cabbage w/Carrots & Potatoes
Pastries & Cookies | Pasta Cece Rolls & Italian Bread | Assorted Juices | Coffee, Tea, Milk

Adults: \$22 | Children 5-12 years: \$9 | Children under 5: Free

Reservations: Santa Pasquini at 489-3949 or IACC Office at 456-IACC (4222)

RESERVATION DEADLINE: MARCH 16, 2011

CANCELLATION DEADLINE: MARCH 18, 2011

Please write checks payable to: IACC Women's League

Mail to: IACC Office 257 Washington Ave. Ext., Albany, NY 12205

OPEN TO THE PUBLIC

Sponsored by IACC Women's League

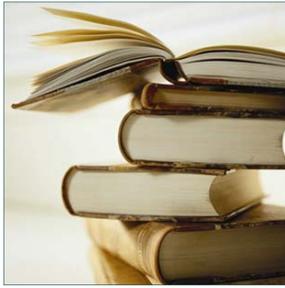
Why St. Joseph? *By Santa Pasquini*

Italians have adopted St. Joseph as one of their own. His day, March 19th, is a real celebration. All over Italy, St. Joseph is especially honored on this day. Each region of Italy has its own unique way to honor him. For example in Calabria they make Zeppole. In Tuscany they make rice cakes to celebrate St. Joseph's feast day. The custom of St. Joseph's Table began primarily in Sicily, in remembrance of the famine the people of Sicily experienced in the Middle Ages and in answer to their prayers for personal favors. The statue of St. Joseph was placed on a table with traditional decorations and foods.

We at the Italian American Community Center celebrate St. Joseph and St. Patrick with a Christian mass and brunch. When this tradition started at the IACC many years ago, mass was celebrated in the Dante Room with our

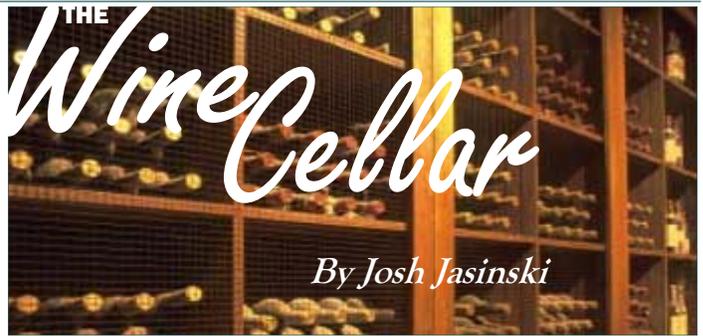
own choir. The choir was made up of members of the IACC under the direction of Fulvia Pizzitola. It became a beautiful tradition enjoyed by many. Attendance grew bigger each year. We eventually had to move mass into the Grande Room. Now, each year following the Christian celebration, a lovely and plentiful brunch is served. There is a large table set up displaying food reminiscent of St. Joseph's Table, as well as foods representing St. Patrick including corned beef and cabbage. Those in attendance might wear red in celebration of St. Joseph and others green for St. Patrick. This has been a wonderful cultural experience celebrated for years with our many friends. Hopefully we will continue to honor St. Joseph and St. Patrick with our mass and brunch for many years to come.

Book Club in Venice



On Wednesday, March 2nd at 7:00 PM, the IACC Book Club will meet to discuss two of **Donna Leon's** 21 mystery novels, all of which are set in

Venice. Join us to learn about Commissario's Brunetti's city, his family, and his passion to solve crimes as revealed in **Friends in High Places** and **The Girl of His Dreams**.



Allow me to introduce myself. My name is Josh Jasinski and I have been assigned the task of writing the "From the Wine Cellar" articles for your newsletter. As you probably noticed, my surname doesn't look or sound very Italian. It isn't. Neither was my mother's. I was, however, assured that my lacking Italian blood would probably not work against me (in this capacity anyway).

If you're still reading, thank you. You haven't allowed ethnic stereotypes to interfere with your interest in wine. Perhaps now I can help quell another stereotype you may or may not be harboring. Until recently wine connoisseurs, (or snobs if you prefer) looked down on Pinot Grigio as being boring and bland. They were written off as simple quaffing wines meant for the uninitiated, best enjoyed while sitting on a patio basking in the rays of the summer sun. (Close your eyes now and tell me that isn't a beautiful picture.) This stereotype, I believe, was brought on solely because of the way Pinot Grigio exploded into the North American market in the 1970s. If everyone likes it, it must be lousy, right? That line of thinking is slowly being turned on its head, as folks are beginning to realize that there is more to this varietal than they thought.

Pinot Grigio is actually a clone of the Pinot Gris varietal, which traces its beginnings to Burgundy. It is believed Pinot Gris is a mutated form of the red Pinot Noir grape, as their DNA profile is very similar. (Yes, this is what scientists spend their time researching.) The characteristics of the wine depend greatly on where the vines are planted, and they make some wonderful Pinot Gris/Grigio all over the world. Pinot Grigio from Italy tend to be light, crispy and acidic. If you want to try something similar with a little more depth, we make some great Pinot Gris right here in the U.S. Oregon Pinot Gris is medium bodied, and a little richer and fruitier than their Italian cousins. California Pinot Gris is slightly less full bodied than those from Oregon, but still heavier than those coming out of Lombardy. California Gris tend to be zestier and a bit peppery.

When you're at the Italian Club Restaurant or at your local wine shop, something to consider is that U.S. Pinot Gris is still very young. Not that it's bad wine, quite the contrary. It's just that U.S. growers are still learning how best to produce this varietal. As a result, the vintages keep improving year by year. Italian Pinot Grigios are always a solid choice, especially the brands we all know and recognize. They know what they're doing.

Pair these Pinots with seafood, poultry, light pasta dishes and creamy sauces. It's also a great cheese and cracker wine. Due to their acidity, they don't do well with tomato based dishes sadly. That's for another article. Salute!

New SQ Advertising Director

We are pleased to announce that **Dominick Indelicato** has graciously volunteered to serve as Advertising Director for **Siamo Qui**. Dominick has a great deal of experience in the marketing and advertising fields. He will be contacting many local businesses in order to acquire new ads for future issues of **Siamo Qui**.

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THIS IS NO “BULL” ORDINARY

By Rosanna Aiuppa

The world has come to recognize the symbol that stands for the power, strength, and changeability of the greatest financial market of the world, the



“Stampeding Bull” of Wall Street. However, did you know that its DNA has its roots in the little Sicilian village of Vittoria,

Province of Ragusa?

Born during WW II in 1941, the now renowned sculptor Arturo Di Modica was discouraged by his entire family to pursue a career in the arts and realize his dream of becoming a sculptor. During those trying years in Sicily, they feared for his financial future, thus refused to support him. Showing the same tenacity and force of will that would always mark his life, he left home at 17 for Florence. He worked while he attended the Academia for the Arts. In 1971, when he was in his early 30's, Di Modica had earned enough of a reputation to be asked to do a personal showing of his works by an art gallery in New York City. Immediately drawn by the vitality and grandeur of its skyscrapers and its people, he again made the decision to leave his home in Florence and move to New York City. Opening his first studio on Crosby Street in SoHo, the proprietor of the building skeptically asked him if he would be paying with “stones.” His talent and drive soon earned Di Modica many commissions for his works. However, the one sculpture that would define his career and establish him as a world renowned sculptor would be realized after the stock market crash of the late 1980's.

The mood of the country, especially his beloved New York, was so beaten, so uncertain, that he decided to create something that would symbolize strength, energy, and power for the young. Thus, in his artistic mind was born the powerful Bull, head down, in full stampede, set to turn in any direction, tail up like a whip, ready to take on all comers. Without a commission and a

personal cost of over \$350,000, Di Modica cast the three and a half ton bronze Charging Bull. In early December of 1989, after studying and timing how often the police patrolled in front of the Stock Exchange on Wall Street, he concluded he had 4 minutes to set down the sculpture. To his chagrin, when he arrived with the crew truck to deliver the statue, he found a Christmas tree had been placed on the island in front of the Stock Exchange. With only minutes to work, the crew plopped down the massive sculpture next to the tree. New Yorkers awoke the next morning to find what will forever be the symbol of the New York Exchange. It took three days for Arturo to find where the city officials had removed his Bull to, but by now it was the talk of the city. The media stories and the enthusiasm of the people could not be denied. Di Modica had to pay over \$4,000 in fines and towing charges, but public sentiment made city officials concede to display his addition to the cityscape, albeit on a temporary basis (now over 20 years), in nearby Bowling Green Park. As they say, the rest is history. The count has been lost on how many locals and tourists from all over the world have discovered that having one's picture taken near or on the Bull and rubbing various parts for luck are two “must do” activities when visiting the Wall Street area.

Recently interviewed in his Tribeca apartment, Di Modica announced that New York City will finally need to legitimize the temporary status of the BULL on Bowling Green. A buyer is being sought. Hopefully the Bull will be donated to the city. Also, Shanghai Stock Exchange has commissioned Di Modica to create their own customized Market Bull for them.

Di Modica will soon be fulfilling his life dream: to bring to his



native region of his beloved Sicily one of the largest private art centers in the world, including an International School of Sculpture, Theatres, Galleries, a Performing Art Center and a hotel. The art center will be on park grounds featuring ancient olive trees and waterways. He feels strongly that modern technology, the

Internet etc. all have robbed this generation of the artistic joy of becoming an artisan. By going home once again and creating this model, Di Modica not only hopes to encourage tourism in his beautiful, beloved Sicily, but, most important, along with other artists, he plans to teach the craft and the skills developed over a lifetime. The goal is for the students to realize their natural talents, fulfill their potential, and then, pass it on.

Women's Girls' Night Out *League*

I hope you all enjoyed reading the January Siamo Qui with the front page coverage of our Women's League. We really did take credit for so many of the activities that are planned at the club. Again, I want to thank each and every one of you for your continued support of the Women's League.

We have been taking a break from our monthly Girls' Night Out. However, your officers have been busy with activities. We have delivered the items to the area Food Bank. Actually, a special thank you to my husband, Angelo, for delivering all of your generous donations. I received a thank you note from the Food Bank for our donation of **156 lbs.** of food items! What a generous group of ladies! We are also in the process of having the donated items picked up for the Battered Women's Shelter. Thank you for your donations for this worthy cause. I have received a thank you from Uncle Shawn's Hugs, along with pictures of some of the children who received our blankets. The smiles on the children's faces say it all!

As I said, we have been and are continuing to be a very busy group of women. Next month I will list some of the activities we have planned for the upcoming Spring and Summer. Our next meeting will be held on **March 9**, so mark your calendars and check your March Siamo Qui for details. Until then, please enjoy your time with family and friends and stay safe. I look forward to seeing you in March at our monthly Girls' Night Out.

~ Gail Tarantino, Women's League President



2011

Monday, February 28th
6pm in Sala DiNozze
(at The Italian American Community Center)
Planning Meeting

Interested in Heading Up a
Committee? Or just want to
volunteer some time or suggestions,
we'd love to have you!!

See you then!!

Please email any questions, comments or to RSVP to
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Call 456.IACC (4222)



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Thursday evenings for ten weeks

February 24

March 3, 10, 17, 24, 31

April 7, 14, 21, 28

Elementary: 6:30 PM – 7:30 PM

Intermediate: 8 PM – 9 PM

2nd Floor, Italian American Community Center
257 Washington Ave Ext, Albany



Elementary will focus on the basics of Italian language, with emphasis on simple, daily expressions to begin the wonder of communicating in our beautiful language.

Intermediate will continue on to study past and future tenses and many opportunities to practice and hopefully perfect the accent and mannerisms that make Italian so delightful.

The instructor will be Maria LaMorte. Although the language aspect of these classes is a serious component, the joy of life in Italy and the wonder of our heritage is always uppermost, so that we laugh and remember our childhood as we learn.

Cost of each session:

\$75 Members | \$85 Non-Members

**\$15 additional will be collected on the first night
for textbook and other necessary materials**

Call the IACC Office at 456-4222 to register

Class size will be limited

Write checks payable to: Italian American Heritage Foundation, Inc. (IAHFI)

Mail payments to : IAHFI, 257 Washington Ave Ext | Albany, NY 12205

www.italianamerican.com

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One Two Cha Cha Cha! by Angie Groelz



Our six-week series of ballroom dance lessons commenced on Thursday evening, January 6th at the Club with instructors Louise and Paul Giuli-ano. This year, the class is mastering the

Merengue and Cha Cha along with a few other steps. Students, both members and non-members, are certainly up to the challenge: Bob and Elise Penna, Ed and Kathy Ryan,

Angie Groelz, Barbara and Jeff Walton, Maria Marchio, Maria De Nitto, William Gallagher and Gianna Enzien. As the dance lessons have become an annual lead-in to our mid-winter dinner dance, Louise and Paul will conclude the 6-week class with a performance of a dance or two for our guests on February 12th. The theme of this year's dinner dance on Saturday, February 12th is Notte Toscana (A Night in Tuscany).

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FEBRUARY 6TH 2011
Time: 5 - 11pm

DRAFT BEER: \$2
ADULTS: \$25 (INCLUSIVE OF TAX AND SERVICE)
CHILDREN 10 AND UNDER: FREE
PRE GAME BUFFET AND HALF TIME APPETIZERS
GAMES AND DOOR PRIZES

Chopper, Candy Craft, Ralph's Tavern, Washington Tavern, Grasslands, and Ania's Hair Salon. Danny Dobek, our musician, donated several cds.



IACC Women's League donated a beautiful basket of goodies.

There are a number of upcoming events provided by both the Italian American Heritage Foundation, Inc

(IAHFI) and the Italian American Community Center (IACC). On February 12th the IACC will hold a dinner dance entitled *Notte Toscana* (A Night in Tuscany). On February 20th IAHFI will present *Dinner and a Movie* with Professor Giuseppe

Faustini. On February 24th IAHFI will begin adult Italian Language classes. On March 2nd IACC Spring Mystery Series Book Club will begin. On



March 20th the St. Patrick & St. Joseph Mass and Brunch will be held. Look for more information about these activities in this [Siamo Qui](#) issue. Our Children's

Italian Summer Program will be held again this year from August 8th through August 12th and August 15th through August 19th. If you are interested in learning more



about this program, or have any questions about upcoming events, please contact the IACC Office at 456-IACC.



IACC Men's Club??



On Thursday, January 27, a few male members of IACC (including George Urciuoli and John Ritz) gathered to discuss the possibility of creating an IACC Men's Club. Basically all male members of the IACC would be invited to a once-a-month informal meeting. This Men's Club concept based on common interests would foster fellowship for the good of the organization. Just as important however, it would afford all male members, by virtue of having their own venue, a time and place to interact with each other. During this initial meeting they considered starting with very brief presentations on a wide range of subject matters. This would allow a chance to interact, share, and learn about diverse topics such as culture, customs, financial planning, old world holiday food preparation, and wine making. They would like to come together once a month in what will be the soon to be renovated Membership Area. Activities might include watching sport events, playing cards (even learning to play some great old world card games like Briscola and Scopa), having poker tournaments, taking bus trips, playing bocce, and planning summer activities in the Pavilion. Hopefully, this new incentive by men (and for men) will be embraced with the same enthusiasm as it was conceived. If you are interested in helping to create an IACC Men's Club, please attend the next planning meeting on February 24th at 7:00 PM.

CARING & SHARING By Anna Acconi

February Birthdays:

Janet Alger	Armando Marando
Frances Blendell	Tony Marotta
Christine Chiaravalle	Mary Nardiello
Elizabeth Chiffolo	Richard Ognibene
Tommasino Conte	Thomas Papa
Phyllis D'Antonio	Dorothy Pelersi
Adam Del Torto	Joan Rosetti
William Dillon	Patricia Rumore
Michele Doodian	Albert Sacca
Mary Ann Drago	Ernest Sacco
Joseph Ferracane	Catherine Saglimbeni
Paul Giuliano	Dorothy Schafer
Aleda Graziano	Theresa Schneck
Lisa Hrimatopoulos	Linda Sciocchetti
Judith Ingemie	Lorraine Scorzelli
Susan Isbell	Dominic Scovello
Chris Kollias	Mary Scuderi
Robert Kuryluk	Gail Tarantino
Deborah Macaione	Marie Vitillo

Congratulations

Armand and Mary Lou Marando are pleased to announce the birth of their second granddaughter, **Giulianna Camille Marando**, daughter of **Joe and Christine Marando**. **Giulianna** was born on **December 23** and weighed in at **6 pounds 15 ounces**. What a great Christmas present!

Kaylee Marie Groelz, granddaughter of **Angie Groelz** and daughter of **Rob and Christina Groelz**, was born on **January 6** and weighed in at **7 pounds 9 ounces**. **Kaylee**, a gift from the Magi, is **Angie's** fourth granddaughter.

Condolences

On New Year's Day, **Mary Sacca**, daughter-in-law of **Al and Jeanne Sacca** and widow of **Frank Sacca**, passed away. **Al and Jeanne** set up an education fund for **Nicholas**, son of **Frank and Mary**, through **SEFCU**. They were gratified to know that so many substantial donations were deposited to this account. However, **SEFCU** is unable to track the source of all donations for the family. **Al and Jeanne** would like to thank each contributor personally for the thoughtfulness shown at this time. If you are a contributor, please contact **Al and Jeanne** so that they can express their gratitude personally. If you wish to remain anonymous, the family thanks you for your kindness, which is greatly appreciated.



Pasta Fritters

By Rosanna Aiuppa

Ingredients

2 cups linguine – chopped (cooked fresh or leftover)
3 green onions – diced
2 cups zucchini – shredded
1 medium carrot – shredded
1 cup water
1/3 cup canola oil
2 large eggs
1 cup all-purpose flour
1/2 teaspoon baking powder
1 teaspoon salt
1/4 teaspoon black pepper
1/4 cup Romano cheese – grated
Oil for frying

Directions

Mix together pasta and vegetables in bowl
In second bowl, combine water, canola oil, eggs, flour, baking powder, salt, pepper, & cheese
Toss pasta & vegetables in second bowl
Heat oil in skillet
Drop spoonfuls of mix into skillet 4 – 5 at a time
Pan fry until almost dry on top
Flip and brown other side
May serve hot or at room temperature

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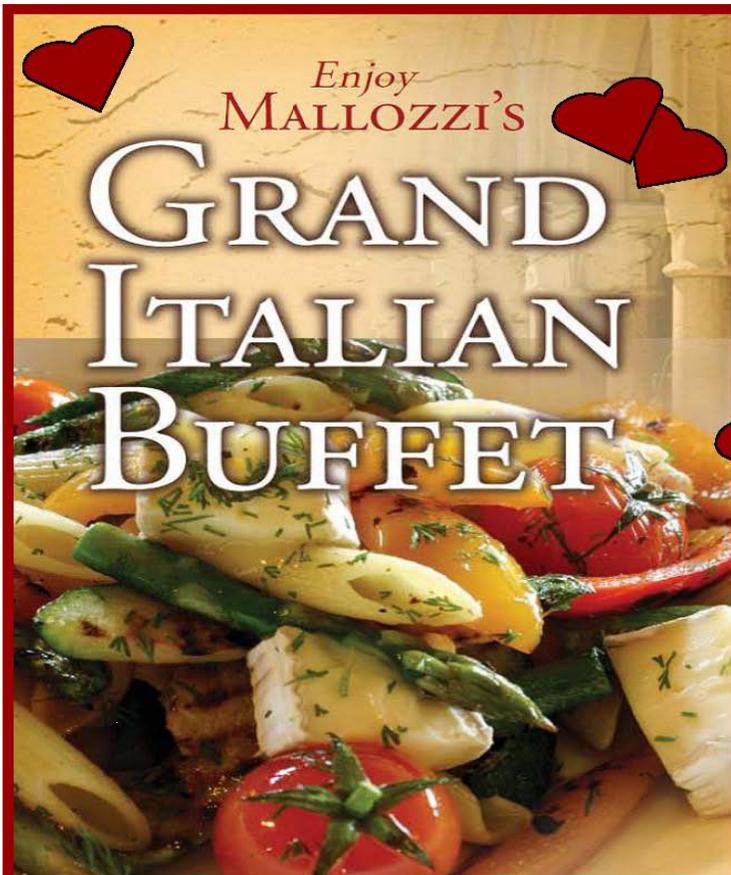
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